



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	07-206-10244	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	MONTAGE PALMETTO BLUFF	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	477 MOUNT PELIA ROAD	<b>Start Date:</b>	18 Sep 2019 01:01 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	18 Sep 2019 04:25 PM
<b>City/State/Zip:</b>	BLUFFTON, SC 299100000 BEAUFORT		

**Overall Score**  
**88%**

### Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. <b>Comments</b> <ul style="list-style-type: none"> <li>• 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Observed several priority violations during inspection. Violations not corrected, verification required.</i></li> <li>• Non-Violation Notes <i>Observed food protection managers certification.</i></li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes</li> <li>• 2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Observed Records and Tags.</i></li> </ul>	In	2	2

13. Food separated and protected <b>Comments</b> <ul style="list-style-type: none"> <li>3-302.11 (A1-2) - Raw Animal Food-Separation, Packaging, and Segregation (Priority Violation) - Advised PIC that foods must be protected from potential cross contamination.  <i>Walkin Cooler: Observed par cooked chicken and beef stored with ready to eat food. Par-cooked food was not covered, did not have label, date or instructions identifying it as raw. Corrected, Verification Required.</i></li> </ul>	Out	0	3
14. Food-contact surfaces: cleaned and sanitized <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>3 Compartment Sink: Wash 115 F, Quaternary Sanitizer 400 ppm, QAC Test Strips. Hot Water Dishmachine: 160.2 F, Dishplate. Bar Area: Chemical Dish Machine, Chlorine Sanitizer 50 ppm, CL Test Strips.</i></li> </ul>	In	3	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Fryer: Chicken 205 F. Grill: Hamburger 157 F.</i></li> </ul>	In	3	3
17. Proper reheating procedures for hot holding	Not Observed	3	3
18. Proper cooling time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Ice Bath: Tomato Relish 120 F @ 1:22 pm, 53 F @ 2:10 = 1.59 pass (.54 or greater required)</i></li> </ul>	In	3	3
19. Proper hot holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Steam Well: Tomato Soup 180 F, Cheese Grits 181 F.</i></li> </ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a>  <i>Fry Area Cooler: Cobia 44 F, Pimento Cheese 44 F, Potato Cakes 44 F, Cole Slaw 50 F. Sauté Cooler: Steak 45 F, Liquid Eggs 49 F, Oxtail 47 F, Rice Cake 44 F. Salad Cooler: Turkey 44 F, Crab Salad 44 F, Shrimp Coctail 44 F. Banquet Walk-in Cooler: Eggs 48 F, Sliced Tomatoes 48 F, Tomato Relish F, Chicken 60 F, Beef 48 F. Corrected, verification required. (food voluntarily discarded)</i></li> <li>Non-Violation Notes <i>Banquet Walk-in Cooler: Beef 39 F, Shrimp 37 F, Macaroni &amp; Cheese 39 F, Pulled Pork 37 F. Main Walk-in Cooler: Filet 37 F, Pork Chop 38 F, Oxtail 39 F, Pork 39 F, She Crab Soup 39 F, Grit Cakes 39 F, Lamb 37 F. 1 Door Reach-in: Milk 40 F, Dessert Cooler: Cheese Cake 40 F, Cut Melon 40 F. Salad Area Lowboy Top: Crab 41 F, Oysters 41 F. Exp Cooler; Beef Tips 40 F, Cream 41 F.</i></li> </ul>	Out	0	3
21. Proper date marking and disposition <b>Comments</b> <ul style="list-style-type: none"> <li>Non-Violation Notes <i>Facility has an active date marking system.</i></li> </ul>	In	3	3
22. Time as a Public Health Control: procedures and records <b>Comments</b>	Not Observed	2	2

<ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <p><i>Facility not currently using time as a public health control for any foods.</i></p>			
<p>23. Consumer advisory provided for raw or undercooked foods</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>Non-Violation Notes</li> <li>Disclosure Reminder Verified.</li> </ul>	In	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	In	2	2
26. Toxic substances properly identified, stored, and used	Out	0	2
<p><b>Comments</b></p> <ul style="list-style-type: none"> <li>7-101.11 - Identifying Information, Prominence-Original Containers (Priority Foundation Violation) - Advised PIC that all poisonous/toxic and personal care items shall bear a legible manufacturer's label.</li> </ul> <p><i>Observed pink curing salt stored in a small glass mason jar without the manufactures original label. Corrected, verification required.</i></p> <ul style="list-style-type: none"> <li>7-201.11 - Separation-Storage (Priority Violation) - Advised PIC that all poisonous/toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens, and single-service articles.</li> </ul> <p><i>Observed pink curing salt stored on the same shelf as cooking and baking spices. Corrected, verification required.</i></p>			
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Out	0	1
<p><b>Comments</b></p> <ul style="list-style-type: none"> <li>3-502.11 Special Processes Requiring a Variance (Priority Foundation Violation) - Advised PIC the RFE is participating in a process that requires a variance.</li> </ul> <p><i>Facility is pickling and jarring fruits and vegetables without a variance. Facility is fermenting and jarring cabbage without a variance. Violation not corrected, verification required.</i></p> <ul style="list-style-type: none"> <li>3-502.12 Reduced Oxygen Packaging (Priority Violation) - Advised PIC if the RFE uses a ROP packaging method it must meet the requirements of 3-502.12.</li> </ul> <p><i>Observed unlabeled Reduced Oxygen Packaged raw meat in the banquet walk-in cooler. Violation not corrected, verification required.</i></p> <ul style="list-style-type: none"> <li>8-201.13 When a HACCP Plan is required</li> </ul> <p><i>Facility is engaging in multiple special processes where a HACCP plan is required.</i></p> <ul style="list-style-type: none"> <li>8-201.14 Contents of a HACCP Plan (Priority Foundation Violation) - Advised the PIC that if required, a HACCP plan must comply with the requirements of 8-201.14.</li> </ul> <p><i>Facility has not submitted a HACCP for for special food processes that require a HACCP plan. Violation not corrected, verification required.</i></p> <ul style="list-style-type: none"> <li>Non-Violation Notes</li> <li>Variance Application Submitted</li> </ul> <p><i>Facility has submitted an application for reduced oxygen packaging/sousvide (ROP).</i></p>			
31. Proper cooling methods used; adequate equipment for temperature control	Out	0	1
<p><b>Comments</b></p> <ul style="list-style-type: none"> <li>3-501.15 (A) - Cooling Methods (Priority Foundation Violation) - Provided and explained Fact Sheet - Proper Cooling Temperatures - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011352.pdf">www.scdhec.gov/sites/default/files/Library/CR-011352.pdf</a></li> </ul> <p><i>Observed a hot pan of tomato relish placed directly into a enclosed cold holding speed rack in the banquet walk-in cooler. Corrected, verification required.</i></p>			

<ul style="list-style-type: none"> <li>4-301.11 - Cooling, Heating, and Holding Capacities-Equipment (Priority Foundation Violation) - Advised the PIC the RFE shall have adequate hot/cold holding equipment with enough capacity to meet the demands of the operation. <i>Several line prep units are not holding food at the required temperatures, facility will work out of walk-in coolers and working units until line units are repaired or replaced. Violation not corrected, verification required.</i></li> </ul>			
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used	In	1	1
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals	In	2	2
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1
42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean	In	1	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean	In	1	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
<b>Totals</b>		<b>88</b>	<b>100</b>

## Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented	Yes		
<b>Totals</b>			

## Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 4		
Grade Posted	A		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	30 Sep 2019		
DHEC Contact Phone and Fax Number.	Low Country EQC Beaufort - (843)846-1030 Fax- (843)846-0604		

<p>Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.</p> <p>For fact sheets, the regulation, and additional information, please see: <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a>.</p>	Notification	0	0
<b>Totals</b>			